O.N.N.N.

Owasippe Napowan News Network

Twin Lake, MI — Saturday, July 25, 2020 — 2 pages

Merry Christmas in July!!!

Have a holly, jolly, July 25th, we hope Summer Santa visited you!

Weekly Update

Session IV of Camp O.N. was an outstanding success! 67 Scouts joined the staff for merit badges, shooting straw rockets, creating a marshmallow launcher (the staff had fun with that one), making delicious pizza grilled cheese sandwiches..

The Camp O.N. staff recorded many more videos, completed more service projects such as repainting all of the Webelos tent poles, revamping the Owasippe Administration Center, and preparing for our staff celebration of Christmas in July!

More videos and live streams have been uploaded to the Camp O.N. website, so check them out here.

Have questions you've always wanted answered? Ask Eddie! Eddie is Camp O.N.'s resident expert on everything in the world ever! Send Eddie your inquiries to: ptacvirtualsummer@gmail.com

Hey Eddie– Last summer at OSR you said it was going to be your last summer as Camp Staff. What changed your mind? P.S. We are so glad you did!
-James

Thanks for writing in! Yes, last year was supposed to be my last year working :(However, my original plans for this summer got cancelled due to COVID-19. When the opportunity came to work on staff in a virtual capacity, I jumped right on because I love spending my summers with scouts. You all keep my energy strong! Glad we could be together for another summer of fun!

Are you a cat or a dog person?
-Katie

I am very confused by your question. Are you really asking what kind of a person I am? I can assure you I am not any part dog or cat. I am a human person to be exact. Some people call me an energetic person but I've never been called a dog or a cat person before. I'm getting really concerned...is it the way I look?? I shave regularly and my hair isn't that long so I don't think I look furry or anything. Please write back because I'm now worried that people think I am part dog or cat but I'm telling you I am for sure a human person.

What is your favorite meal to cook?
-Andrew

If you didn't know I absolutely love cooking. I believe cooking is a balance between art and science. My absolute favorite dish to whip up is none other than steak tacos!! Fun fact I actually work at Chipotle (not a sponsor) and I can tell you that I have perfected the best steak taco recipe. I start with a marinate for my flank steak. Firstly, I add my flank steak to a zip lock bag with freshly squeezed orange juice, a generous amount of garlic, a ton of cilantro, a good amount of lime juice, then I finish it off with some salt and pepper. I leave all those ingredients for a couple of hours to get to know each other and

marinate for a little while. Next up you can either grill or sous vide (if you don't know what a sous vide is, tell your parents you want one for your

birthday-you'll love it!) your flank steak to a beautiful medium rare. Next up its time to build our tacos! Top off your taco with some fresh pico de gallo, guacamole, corn salsa, sour cream, or any other of your favorite toppings! Bon Appetit!

Nature Nook

Welcome to the Quaking Bogs! Arguably Owasippe's most unique ecosystem, the Quaking Bogs (which have actually been reclassified as a fen in recent years) can be found off the Blue Trail by Owasippe's Camp Reneker (Go For It!). Both bogs and fens are types of mossy wetlands that are formed when glaciers retreat. What makes Owasippe's ecosystem a fen and not a bog is that its water comes from groundwater and a stream, which means it has more water exchange and a higher pH than a bog would have. Fens take thousands of years to form and are full of peat, which is decomposed plant matter. The Owasippe Fen is special because the layers of moss and peat on the water is actually thick enough for you to walk out on, and is a popular hiking spot for many scouts and Reneker campers. We compare it to a natural trampoline because it's so bouncy that if you gather up a couple of friends and all jump at the same time, you can watch the grass ripple across the fen as the whole area feels the effects of the jump.

Next to the fen is a stream that contains marl, a type of sedimentary rock made of clay and lime, which creates quicksand in the water. The quicksand is a grayish color and creates a false bottom in the stream, making it appear to be shallow, when in fact you can sink a stick at least 5 feet down into it. Some Reneker staff have even been known to sink themselves into the sand, much to the delight of their campers (but of course they always had someone there to help pull them out!). If you ever get a chance to visit Owasippe, the Quaking Bogs are a must-see!

The Science of Coffee

Many leaders' favorite part of camp seems to be the coffee. But how is coffee actually made? Coffee starts as a berry grown on coffee plants. These berries have evolved caffeine because it is toxic to insects, preventing insects from eating them. While caffeine can also be harmful to humans, it typically isn't at a high enough concentration in coffee to harm us. Near the end of the growing season, the coffee berries will dry out and be picked by workers. After that, they are roasted in large ovens that dry them out, producing the dry skin and brown color that is associated with coffee. The time spent roasting the coffee affects the flavor of the beans. The longer they are roasted, the stronger and more bitter the coffee will taste. After they are roasted, the beans are ground into small particles. With a smaller grind, water can flow over more surface area of the grounds. As a result, a smaller grind results in more flavored coffee. After hot water is poured over the grounds, the flavors and caffeine is extracted as the water flows down into the pot. Then, your coffee is ready to drink.

Next Week's 1-2pm Schedule

Monday: Balloon Cars
Tuesday: Virtual Reality Headsets
Wednesday: Camp O.N. Duct Tape Wallets
Thursday: Homemade Ice Cream